



## BAROLO COSTE&BRICCO

### Collectible Wines

750 ml - (available in 6 bt wooden boxes)

#### POWER AND FINESSE FOR A UNIQUE BAROLO

**Grape Variety:** 100% Nebbiolo

**Harvest time:** 2013 – 14th October / 2015 – 20th September / 2016 - 3rd October

**Fermentation:** about 15 days at 30°C

#### Characteristics:

- bright garnet red colour
- complex bouquet with balmy and mint scents blended with small fruits, flowers and sweet spices
- full palate, powerful and balanced wine. Harmonious and exceptionally long-lived
- a remarkably classy wine, extraordinarily rich and complex

**Serve at:** 14°/16°C

**Try it with:** grilled red meats, meat on the spit, game. “Haute Cuisine” white and red meats with white and dark sauces.

**Evolution:** 18/20 years if kept in a cool and dark place

**Vintage currently on sale:** 2013 – 2015 - 2016

#### Rates:

2016	<b>95</b> Robert Parker – <b>92</b> Galloni
2015	<b>93 +</b> Robert Parker – <b>93</b> Wine Spectator – <b>93</b> Wine Enthusiast
2013	<b>93</b> James Suckling
2010	<b>97</b> Wine Enthusiast – <b>92</b> Wine Spectator
2008	<b>95</b> Wine Spectator – <b>95/97</b> Decanter

*Produced only in the best vintages*